

dine

making every event special...



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"Thank you again for helping us provide a day we will never ever forget! We want to do it all again!"

0345 450 4545
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Dine Menus N21

The Dine Group

Before Dine was created, our team were scattered across the UK, busy working in high-end restaurants, hotels and event companies.

Michael Gill, Dine's Chairman, ran a Michelin starred restaurant for 40 years and was often asked to provide outside catering. As we all know, outside catering often means inside - offices, marquees, homes - but more importantly, it means freedom; a freedom to create something special and tailored exactly to the needs of our clients. So Dine was born in 1998.

The Dine team pride themselves on providing exceptional levels of service, as our customers' kind testimonials show later in these menus. Whether you choose one of our beautiful venues, a stunning marquee site or would like our expertise at 'your place', you can be sure that our style of creative thinking, coupled with an attention to detail, makes us unique and allows us to deliver events exceptionally. Our clients can be free to conjure their own vision, whilst our innovative products, services and tools will make it a reality.

We call this the 'Dine Difference'.

The 'Dine Difference'

Make your day stand out from the rest and ensure you get the best value and more; with Dine, our passion, determination, experience, attention to detail and skill (not to mention our award-winning food and service!) are all part of the service.

Complete peace of mind

Your Dine Event Manager will work with you to provide our exclusive planning service from concept to completion, writing menus based on your favourites, helping to refine your schedule and advising on the all-important details, from stationery to the very best entertainment.

Your Dine Event Manager will also gladly assume the role of Toastmaster and run the day itself, ensuring everything proceeds perfectly.

A look to be proud of

Different menu options include a variety of displayware and there is always the option to take it to the next level - oversized wine glasses, drinks trays with iPads in them, displaying a collage of your favourite photos, square plates and LED uplit canapé platters can make your wedding or event stand out from the rest.

You're in safe hands

We ensure that there is a depth to our service, which includes handpicking our team from the very best people in our industry. In the Jubilee year alone, we looked after members of the Royal Family on four separate occasions.

The same team are with you on your special day to make sure you and your guests get the royal treatment.

We have scooped four major awards recently, but we haven't stopped there and are always working to develop our food and service to the next level!



The extra edge

The Dine team has a flair for innovation in all areas, so that we can always provide the most exciting and memorable food, display and service for our clients. Some examples of how we will do this for you:

- We have designed a wedding planning book, which will be yours with our compliments when you confirm your event.
- Our team are always planning other treats and surprises along the way.
- We even make sure there is a gift pack for children, to keep them occupied on the day!

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Case Study

Wedding at Sefton Park Palm House, Liverpool

Client Brief

Natalie & Ben came to Dine wanting a 'wow' venue. Their larger guest numbers were restricting the number of venues available. They were happy to travel a little further for a venue that was something special, and that's when they found the Palm House.

This stunning Victorian glasshouse contains Liverpool's Botanical Collection, providing a truly stunning and tropical backdrop for any celebration. It offered everything they wanted - the option for a civil ceremony, then plenty of room for dinner. The venue completely transforms by night and looks utterly amazing when lit with uplighters & fairy lights.



Dine Details

Once Natalie & Ben had decided that Sefton Park Palm House was the venue for them, they booked the venue directly with the on-site team. An added bonus of booking the Palm House is that it's a charitable trust, so all venue fees go towards preserving this treasured landmark.

They then worked closely with their Dine Event Manager to agree menus, drinks and the rest of the details of their day. Having established a venue, we could then plan the rest of the big celebration.

The couple went with the Cotton option (see page 10), and Natalie also asked if we were able to give some direction with the stationery, cake and florist. Working alongside the team at the Palm House, their dedicated Dine Event Manager, was able to show them a range of samples.

Example Costs for this Event

- Cotton menu option x 150 @ £78.00 + VAT
- Drinks option 1 x 150 @ £26.50 + VAT
- Evening hot sandwiches x 150 @ £7 + VAT
- Mobile Kitchen Units @ £650 + VAT
- Total (approx) = £17,357 + VAT
- Venue Hire from (approx) £,5000 - Please note, venue hire is confirmed & set by the venue team, please consult with the venue when planning your budget.

Top Tips from the Dine Team

- ✓ Venue finding is our passion – we can help you with this at the beginning of your wedding planning journey.
- ✓ Don't feel you have to compromise. Natalie & Ben's large guest numbers made finding a venue a little tricky, but Sefton Park Palm House offered the perfect location with plenty of space, allowing them to invite everyone that they wanted.
- ✓ We have fantastic working relationships with some of the region's best suppliers. Our team will work to get the most out of your budget and can help you organise as much or as little of your day as you'd like.





Case Study

Wedding at Rise Hall, Hull

Client Brief

Amy & Dan live in East Yorkshire and have always loved the countryside. Once they were engaged, they managed to draw up a shortlist of 4 venues around Hull and York to visit.

They fell in love with Rise Hall on their first viewing and brought their parents for a second appointment, who agreed it was absolutely perfect for them. Rise Hall stood out as it not only offered exclusivity, but allowed the couple to have their civil ceremony, wedding breakfast and evening reception in one location. They particularly liked the way they had full use of Rise Hall, so they weren't in the same room all day – always something to consider, especially when planning a spring wedding!

Amy loved the neutral décor of Rise Hall as it gave her plenty of flexibility for their colour scheme and flowers – the opportunities for photographs around the grounds were also a huge benefit.



Dine Details

The Silk option that the couple chose included a discounted menu tasting. This allowed Amy & Dan to see the presentation of their chosen dishes, discuss different options of plates, cutlery and glassware, and also helped them decide which dessert to serve! As a thank you, they also paid a little extra so that both sets of parents could join them, making the menu tasting a really special occasion for them all.

Their Dine Event Manager worked closely with them to co-ordinate timings for their wedding day, ensuring that they had enough time to mingle with their guests between dinner and the evening reception.

Example Costs for this Event

- Silk menu option x 80 @ £88.00 + VAT
- Drinks option 2 x 80 @ £34 + VAT
- Evening hot sandwiches x 80 @ £7 + VAT
- Spring Weekend Event at Rise Hall (including 31 bedrooms, for 1 night) - from £12,128 + VAT
- Civil ceremony hire @ £300 + VAT
- Total = £22,748 + VAT

Top Tips from the Dine Team

- ✓ An exclusive venue allows you the opportunity to decorate throughout; think box for cards in reception, welcome board, seating plan and little vases of flowers dotted around that all tie in with your theme. Guests will also be able to relax knowing they won't be disturbing anyone else throughout the day.
- ✓ Providing your photographer with a full meal should help ensure that you get some really good images of your food on the day.
- ✓ The wedding breakfast is one of the most important parts of your day (and accounts for a large portion of the overall cost); a menu tasting is a great opportunity to see your chosen dishes, discuss the presentation of each course and view any optional extras.



"A quick note... to say a huge thank you for Saturday. You were an absolute star! We had a fantastic day, in no small part down to you.

I have enjoyed getting to know you over the past months and have really appreciated your professionalism, efficiency, and above all, your kindness." Amy & Dan





Case Study

Wedding at Howsham Hall, York

Client Brief

Suzy & Jon live in York and have always loved the city. Once they were engaged, they started wedding planning straight away. Looking at venues was the natural first step.

They fell in love with Howsham Hall on their first viewing and booked the venue straight away! Howsham Hall stood out as it not only offered exclusivity but allowed the couple to have their family to stay for a wedding weekend. They particularly liked the way they had full use of the venue, including 12 bedrooms.

Suzy & Jon loved the chic décor of Howsham Hall as it gave her plenty of inspiration for their colour scheme and flowers – the opportunities for photographs around the venue and grounds were also a huge benefit.

Suzy fell in love with Howsham Hall's Bridal Lounge, perfect for the morning preparations with her bridal party. Not forgetting about Jon and his groomsmen, who pictured themselves relaxing, playing pool in the Billiards room.



Dine Details

Suzy and Jon discovered Howsham Hall online and knew that the stately home would be perfect for a full weekend of celebrations.

Guests were welcomed on the Friday evening with some stylish canapés & sharing dishes that Suzy and Jon had ordered directly from Dine Delivered.

The wedding day was on the Saturday, when additional friends and family joined the celebrations. Dine served an array of reception drinks in the gardens and then a fabulous summer sharing menu in the Drawing Room. The beautiful summer evening then allowed guests to retire to the Riverside Terrace for after dinner drinks.

Suzy & Jon's Dine Event Manager co-ordinated the entire weekend, from entertainment to a cocktail bar - we even arranged a surprise birthday cake! The couple were thrilled with their special weekend and were delighted to have been able to celebrate with all their friends and family in such a unique venue.

Example Costs for this Event

- Silk menu option x 80 @ £88.00 + VAT
 - Drinks option 3 x 80 @ £37 + VAT
 - Evening Bistro Bites x 80 @ £12.50 + VAT
 - Summer Weekend Event at Howsham Hall (including 12 bedrooms, for 1 night) - from £10,160 + VAT
 - Total (approx) = from £21,160 + VAT
-
- Dine Delivered 3 Course Dinner for 20 guests (Friday night), menus start from £15 per guest
 - Discounted rates available for additional nights at Howsham Hall - from £3,400 + VAT

Top Tips from the Dine Team

- ✓ Don't be afraid to be different and step away from the usual formalities – guests loved the fact that they weren't sitting down for a 3 course dinner and delighted in the spectacular array of food that was presented on sharing boards.
- ✓ Do trust your Event Manager to co-ordinate the larger elements of the day. Leaving the entertainment and bar to Dine meant that Suzy & Jon could just enjoy the weekend, without worrying about the co-ordination of everything.
- ✓ Enhance your day with personal touches. Pinterest is a great place to start when looking for inspiration and ideas. Your Event Manager can give you practical advice on how to turn your ideas into a reality.
- ✓ When going away for a weekend, consider what else guests might be able to do locally. In this case, Howsham Hall is just 15 minutes from York, which is a fabulous city, with plenty of shops and history to explore.

"Thanks to you and the whole team for everything you did in the run up and then on the day. It was an absolutely perfect day and couldn't have gone better, this down to you making it happen, you exceeded all our expectations. The way you orchestrated the day was just fantastic and simply out of this world. We had so many compliments about the food, so please pass on my thanks to the team for doing a great job. From start to finish it was all perfect." Suzy & Jon



Menu Options

The options below already include a fantastic level of food & service. We have also taken care to offer a range of options, which are carefully crafted to suit every style & budget, but don't forget we are always happy to design a menu for you.

L The Lace

at £98.00 + VAT includes:

Access to all Dine Menu Options

Access to Dine's unique 'Tiers' menu

*Your Dine Event Manager & award-winning Team

Event Planning & Toastmastering

4 items from the Canapé Menu with our innovative displayware

3 Courses, Coffee, Tea & Petit Fours selected from our 'Dine Collection' range

Round cut smart white Linen to the floor, elegant China & uncut Crystal Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

*Complimentary Tasting for the Happy Couple

S The Silk

at £88.00 + VAT includes:

*Your Dine Event Manager & award-winning Team

Event Planning & Toastmastering

3 items from the Canapé Menu with our innovative displayware

3 Courses, Coffee, Tea & Chocolates from our 'Dine' range and a wide choice of menus

Round cut smart white Linen to the floor, elegant China & uncut Crystal Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

Discounted Tasting for the Happy Couple

* Please note, some menu options don't include starter' for example Grazing Stations etc.



C The Cotton

at £78.00 + VAT includes:

*Your Dine Event Manager & award-winning Team

Event Planning & Toastmastering

3 Courses, Coffee, Tea & Chocolates

Smart Linen, China & Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

P The Paper*

at £68.00 + VAT includes:

*Your Dine Event Manager & award-winning Team

Event Planning & Toastmastering

3 Courses, Coffee, Tea & Chocolates

Smart Linen, China & Glassware

Easel for your Table Plan, Cake Knife & Table Number Stands

*Please note this is available at off-peak times only - see our definition of this at the back of the document.

*Please see notes on page 27 regarding guidance on additional services, such as possible costs for kitchens, staff transport and delivery costs, which apply at some venues.

Canapé Menu

L 4 canapés included within the Lace Option

S 3 canapés included within the Silk Option

£3.50 + VAT each/additional

Selecting 3 (or more!) of these delicious bites per guest will ensure your drinks reception goes with a swing.

Lamb Kleftika

Mini Tortilla cup, Tzatsiki, Tomato Dust

New York Deli Bagel

Mini toasted bagel topped with Pastrami, Pickles, Tomato, Cheese, Mustard Mayonnaise

Blush Tomato & Spring Pea Frittata

Goat's Cheese & Chive

Tartlet of Creamy Goat's Cheese (v)

Pesto, sunblushed tomato & toasted pinenuts

Cumin Spiced Onion Bhajis (vg)

Mango chutney

Mini Cheeseburger (vg)

topped with Smoked Applewood, Tomato Relish

Beetroot Cured Salmon

Rye Bread, Cream Cheese & Caviar

Mini Yorkshire Pudding, Rare Roast Beef

Creamed horseradish

Oak Roasted Salmon Crostini

Crisp ciabatta, lilliput capers, micro herbs

Mini Terrine of Smoked Chicken

Apricot & cumin compote

Mini English Muffin

Yorkshire Rarebit & Sweet Tomato Chutney

Duck Spring Roll

Oriental plum & sesame dipping sauce

Harissa Chicken Pattie

Lime, Chilli & Coriander Mayonnaise

Mediterranean Skewers (v)

Sunblushed tomatoes, olives & mini mozzarella

Mini Smoked Haddock, Lemon & Parsley Fishcake

Pea Puree

Mini Smokey Hot Dog (vg)

American Mustard, Ketchup, Crispy Onion

Mini Shepherd's Pie

HP Sauce

Chilli Beef Empanada

Lime & Chilli Sour Cream

Crispy Gnocchi & Chorizo Skewer

Kalamata Olive



"We were overwhelmed with comments from guests on the amazing venue, the efficiency of the staff and the high quality of the food. The Ceilidh band, which I think you recommended, were also highly praised. It was a truly special and memorable occasion."

Flair Canapé Menu

£4.50 + VAT= each/additional

These extra special canapés are guaranteed to add the 'wow' factor to your reception.

Mini Cones of Fish & Chips

Tartare sauce, aged vinegar & ketchup

Bite Size Croque Monsieur

Cured ham, mustard cheese sauce

Squares of Marinated Pork Belly Skewered with Choi Sum

Sweet soy & ginger sauce

King Prawns in Black Sesame Tempura

Miso mayonnaise

Mini Spicy Lamb Burger

Moroccan flat bread, sweet apricot & cumin jam

Chargrilled Fillet of Beef with a Bloody Mary Shot

Tabasco vodka spritz

Mini Beef, Oxtail & Ale Pies

Redcurrant glaze

Seared Tuna & Kimchi Salad

Truffled soy & teriyaki dip

Mini Greek Feta & Spinach Pie (v)

Mini Venison Burger

Caramelised red onion, crumbled Yorkshire blue

Cones of Spiced Aubergine (v)

Pomegranate seeds & micro basil

Truffled Mushroom Calzone (v)

Chive & Parmesan crumb

Shepherd's Pie, HP Sauce

baked in a mini china pan

Crisp King Prawn 'Po Boy'

Chilli, Lime & Coriander sour cream
Mini Sesame Bun



Starter Menu Options

Guests will enjoy the same menu which will be created together with you during planning sessions with your Dine Event Manager. Naturally, we will also provide meals for guests who have specific requirements.

L The Lace

Select this level & choose any dish from this point onwards!

King Prawn Cocktail with Buttered Trout & Smoked Salmon

Horseradish mairie rose

Warm Filo Parcel of Oak Roasted Salmon

Pea shoot salad, mint dressing

Duck Rillettes

Pink pepper butter, pomegranate seeds

Potted Brown Shrimp Risotto

Lemon & shallots

Grilled Sea Bass Fillets

Masala peas & lentils

Asparagus Velouté (v)

Chervil crème fraîche

Tarte Fine of Caramelised Onion, Wild Mushroom & Blue Cheese (v)

Micro salad

Smoked Chicken Terrine

Apricot & cumin jam, virgin truffle oil

Venison Carpaccio

Caesar leaf, truffle & parmesan

Greek Lamb & Cherry Tomato Brochette 'Souvlaki'

Mini Greek salad, tzatziki dressing

Oriental Smoked Popcorn Chicken Salad

Salad of peppers & bok choy, soy & ginger dressing

Smoked Haddock & Shrimp Bruschetta

Pea shoots

Tian of Crab

Layers of White & Brown Crab Meat, compressed cucumber & watermelon, spiced tomato jelly

Dine's Seafarer Sharing Platter

Two elegant platters per table, dressed with some of the region's finest seafood, to include some of the following: tartlet of smoked Whitby haddock, mini prawn cocktails & slices of beetroot cured smoked salmon

Dine's Antipasti Sharing Platter

Two elegant platters per table, brimming with colourful delights, to include: chorizo, salami, pastrami and smoked chicken, with olives and spiralised vegetables

S The Silk

Select this level & choose any dish from this point onwards!

Fillet of Beef Carpaccio

Parmesan, truffle oil & wild rocket

Snow Pea & Mint Soup (v)

Truffle whipped cream

Baked Prawns

Roasted pepper & tomato sauce, smoked paprika & slow roasted sweet garlic

Tarte Fine of Sunblushed Tomato, Red Onion & Mozzarella (v)

Ripped basil & rocket leaves

Fillets of Chicken

Crispy curried crumb, mango salsa & leaves

Celeriac Velouté (v)

Apple salsa, crumbled Yorkshire blue

Mediterranean Vegetable Mezze with Slow Roasted Garlic Houmous (v)

Grilled asparagus & peppers, cherry & sunblushed tomatoes, mini mozzarella

Oak Roast Salmon Pâté

Layered with cucumber, topped with a delicate tomato jelly

Served in a martini glass

Yorkshire Goat's Curd (v)

Heritage tomato salad, chive flowers & tangy garlic crisps

Figs Baked with Truffled Honey

Dolcelatte & Parma ham

Layered Ham Hock & Piccalilli Jelly

Served in a martini glass

Wild Mushroom Soup (v)

Truffle oil, roasted chestnuts

Wild Mushroom Ravioli (v)

Creamy sauce of wild mushrooms & shallots

Risotto Milanese (vg)

Classic Risotto with Garden Peas & Saffron

C The Cotton

Select this level & choose any dish from this point onwards!

Roasted Plum Tomato Soup (vg)

Ratatouille, pesto oil

Prawn Cocktail

Cucumber & tomato concasse, lemon, pink peppercorn & dill dressing

Salad of Smoked Duck

Crispy noodle oriental salad, 'soy' egg, honey & sesame dressing

Chicken Liver Parfait

Cranberry jelly

Garlic Chestnut Mushrooms (v)

Cream sauce, mini baguette, tarragon crumb

Baked Tartlet of Caramelised Shallots & Goat's Cheese (v)

Tomato & chive concasse, balsamic dressing

Salad of Oak Roasted Salmon

Crisp romaine salad, slow roasted vine tomatoes, asparagus tips, creamy dill dressing

Remoulade of Smoked Chicken

Spicy leaves, tomato jam

Roasted Asparagus (vg)

Vine ripened tomatoes, garlic crisps

Pumpkin & Sage Ravioli (v)

Sage butter

Valencia Orange & Grapefruit Salad (vg)

Rocket, toasted pinenuts

Pea & Mint Soup (vg)

Lemon oil

P The Paper

Select this level & choose any dish from this point onwards!

Ham Hock Terrine

Tomato chutney

Individual Quiche (v)

Leek, garden peas & cheddar cheese

Smoked Salmon

Classic trimmings

Trio of Melon (v)

Honeydew, cantaloupe & watermelon. Honey, lime & mint dressing

Yorkshire Ale Rarebit (v)

Sourdough croute, crisp apple salad, spiced plum chutney

Slow Roasted Red Peppers (v)

Clabatta crostini with plum tomato, virgin olive oil, basil & pink garlic.

Topped with crumbled goat's curd

Chargrilled Mushroom Brochettes (vg)

Salad of pak choy, bean sprouts, soy & onion seed dressing

All starters are served with warm continental breads

Main Course Menu Options

Guests will enjoy the same menu which will be created together with you during planning sessions with your Dine Event Manager. Naturally we will also provide meals for guests who have specific requirements.

L The Lace

Select this level & choose any dish from this point onwards!

Lightly Spiced Fillet of Cod

Dusted with our own spice blend of cumin, ginger & caraway
Served with a zingy salad of cucumber & pomegranate, samphire & buttered Anya potatoes

Roasted Rack of Yorkshire Lamb

French trimmed locally sourced lamb, fondant potato & roasted heritage carrots, rich redcurrant & rosemary jus

Fillet of Sea Bream

Baked with preserved lemon, fennel & shallots & a light cream sauce infused with tarragon & vermouth. Parsley potatoes & buttered greens

Venison Burger

Maple Cured Crispy Bacon, Vintage Swaledale Cheese, Red Pepper Relish, Pretzel Bun, Roasted New Potatoes & Rocket

21 Day Dry Aged Beef Fillet

Shallot & Roasted Garlic Butter Dine's steak 'bouquet garni', white truffle salt & rich red wine jus, potato gratin & roasted heritage carrots

French Trimmed Chicken, Cep Salt

Roasted chestnut mushrooms, tarragon cabbage parcels, thyme jus.
Buttered new potatoes

Pork Fillet in Serrano Ham coated in a Membrillo Glaze

Cauliflower & apple purée, buttered greens & roast new potatoes.
Sage & tea soaked golden sultana jus

Roasted Gressingham Duck Breast

Fondant potato, gin reduction sauce, vegetable noodles & black olive dust

Loin of Cod, Chorizo Crumb

Saffron Cream Sauce, Crushed New Potatoes

Roasted Duck Breast

Bubble & Squeak, Black Garlic Puree, Madeira Jus

Dine's Beef Wellington

Beef Fillet, topped with Chicken Liver Parfait and Sea Salted Croute, Truffled Celeriac Puree, Fondant Potato, Crisp Serrano Ham, a Rich Thyme Jus

Asian Spiced Red Snapper Fillet

Edamame Thai Red Curry, Toasted Cashews & Crispy Leeks & Coriander Oil

Chargrilled Courgette Roules (vg)

Filled with spiced rice, slow roast pepper & plum tomato, Tortilla Crisps

S The Silk

Select this level & choose any dish from this point onwards!

Roasted Sirloin of Beef

Individual Yorkshire puddings, root vegetables, baby mustard potatoes.
Traditional gravy & watercress

Slow Cooked Moroccan Lamb Tagine

With peppers, chickpeas & button onions.
Served with bejewelled cous cous, topped with coriander & pomegranate seeds

Rare Breed Pork Belly

Red cabbage & juniper, apple & cider dressing.
Pork crackling shards, roasted new potatoes & sugar snap peas

Yorkshire Lamb Rump

Served with a braised lamb comesquis, giant olives & sauce verjus.
Crushed new potatoes & buttered mixed greens

Fillet of Sea Bass with Soy & Sesame Butter

Warm salad of bok choy, choy sum, ginger & spring onion. Buttered new potatoes

Confit of Duck

Smoked duck & toasted barley cassoulet.
Roasted garlic, gratin potato, sugarsnap peas & red wine jus

Steak Burger with Smoked Crispy Bacon & Cheddar Cheese

Sweet Dill Pickle, Pretzel Bun, Roasted New Potatoes & Rocket

Harissa Roasted Chicken Fillet with Toasted Barley & Thyme Oil

Roasted pepper coulis, crushed new potatoes, buttered mixed greens

Roast Sirloin of Beef with Bourguignon Confit

Wild mushrooms & button onions, olive oil & black pepper mash, buttered greens, rich red wine jus

Roasted Cauliflower Butter Masala (vg)

Braised Rice, Chargrilled Flatbread

Portobello Mushroom Kiev (vg)

Heritage Cherry Tomato Salsa, Garlic & Chive Cream

Quarter Pounder Plant Style (vg)

Smashed Avocados & Cheese (vg), Red Pepper Chutney, Sweet Dill Pickle, Pretzel Bun, Roasted New Potatoes & Rocket

Pan Fried Chicken Fillet

Parmesan & Garlic Polenta, Corn 'Broth'

Pithivier of Roasted Layered Mediterranean Vegetables (vg)

Roast pepper & paprika coulis

C The Cotton

Select this level & choose any dish from this point onwards!

Lemon & Thyme Salt Roast Chicken Fillet

Herbed pork & pancetta stuffing, chipolatas wrapped in bacon, roast chicken jus.
Served with roast heritage carrots & baby roast new potatoes

Glazed & Roasted Individual Loin of Pork

Colcannon, pickled plums & seared onions & a calvados cream sauce.
Sugarsnap peas & edamame beans

Luxury Lasagne with Slow Cooked Beef & Roast Tomato

Rocket salad, shaved Grana Padano cheese, garlic ciabatta

Moroccan Spiced Lamb Burger

Sweet apricot & cumin jam on a Moroccan style flat bread.
Roasted new potatoes & rocket leaves

Classic Chicken Kiev with Garlic & Herb Butter

Mixed salad & potato gratin

Tagine of Aromatic Vegetables & Tempeh (vg)

Bejewelled Cous Cous

Thai "Style" Green Chicken Curry

Sticky Jasmine Rice, Sweet Chilli Crackers

Vegetarian Toad in the Hole (v)

Onion gravy, creamy chive mash

P The Paper

Select this level & choose any dish from this point onwards!

Orange & Chilli Glazed Salmon

Saffron potatoes & creamed leeks

Paprika Seasoned Chicken Fillet

Vegetable paella, red pepper & saffron dressing

Chargrilled Swaledale Sausage & Colcannon Mash

Crispy onions, sugar snap peas & red wine jus

Roasted Loin of Yorkshire Pork with Glazed Apple & Crackling

Buttered mash, rich sage jus & mixed greens

Pot Roasted Chicken Fillet

Buttered asparagus, Chantenay carrots, minted new potatoes & thyme jus

Cauliflower & Coconut Massaman Curry (vg)

Fluffy rice, warm flatbreads

In the case of allergies, we do not guarantee that any item will be free of any specified allergens. Dine & its associated operating companies will never offer an undertaking that anything served will be free of any allergen. Please do not rely on any information, verbal or otherwise, to the contrary.

Dessert Menu Options

Guests will enjoy the same menu which will be created together with you during planning sessions with your Dine Event Manager. Naturally we will also provide meals for guests who have specific requirements.

L The Lace

Select this level & choose any dish from this point onwards!

Luxury Chocolate Fondant

Honey cream, crunchy berry topping

Trio of Summer Desserts

Choose 3 from: mini eton mess, rich chocolate tart, individual white chocolate & raspberry cheesecake, mini lemon meringue pie, Bailey's tiramisu, lemon posset

Trio of Winter Warmers

Choose 3 from: mini sticky toffee pudding, individual pear & blackberry crumble, individual bread & butter pudding, vanilla crème brûlée

Cheese Platter to include:

Choose 3 from: mature Cheddar, Stilton, Red Leicester, Brie, goat's cheese & Wensleydale, grapes, celery & Water Biscuits, presented on a smart platter for the whole table to enjoy

Chocolate & Salted Caramel Slice

Berry compote

Blackberry Shortcake

Blackberry & Apple 'Cannelloni', Blackberry Coulis, Crème Anglaise

Golden Chocolate & Orange Sphere

Sour Cherry, Orange Shortcake Crumb, Candied Zest, Rose Anglaise

Orange Scented Crème Brûlée

Raspberry & star anise compote, lavender shortbread

Bread & Butter Pudding

Grand Marnier plumped sultanas & cured orange zest, vanilla custard

S The Silk

Select this level & choose any dish from this point onwards!

Lemon Posset

Berry compote, thyme shortbread

Eton Mess

Layers of crumbled meringue, vanilla cream, raspberries soaked in framboise, freeze dried raspberries

Sticky Toffee Pudding

Honeycomb brittle, vanilla anglaise (Available vg)

Triple Chocolate Opera

Chocolate soil

Lemon Meringue Dome

Lemon Gel, Crumbled Meringue, Honeycomb & Raspberry, Raspberry coulis

Poached Pear, Spiced Pear & Blackberry Compote (vg)

Toasted Cinnamon Crumble, Crème Anglaise

Warm Treacle Tart

Honey & Rose Clotted Cream, Confit Orange

Chocolate Truffle Torte

Cherry Chocolate, Coulis & Jam, Crumbled White Chocolate

Berry 'Summer Pudding' (vg)

Presented in a martini glass

Warm Raspberry Frangipane

Lemon Anglaise, Freeze Dried Petals

C The Cotton

Select this level & choose any dish from this point onwards!

Madagascar Vanilla Crème Brûlée

Almond shortbread

Baked New York Cheesecake

Forest Fruits & Honeycomb

Belgian Chocolate & Raspberry Torte (vg)

Raspberry coulis, freeze dried raspberry

Chocolate Fudge Pudding

Berry compote, hot chocolate sauce

Passion Fruit Delice

Crumbled Meringue & Passion Fruit Gel, White Chocolate Leaves

P The Paper

Select this level & choose any dish from this point onwards!

Very Vanilla Cheesecake

Strawberry coulis

Chocolate Brownie

Mascarpone cream, chocolate twist

Coconut Rice Pudding (vg)

Tropical mango purée

Cheese Platter

Also available to enjoy as an additional course @ £8.95 + VAT per guest

Coffee & Chocolates - The Dine Way

The depth that the Dine team applies to ensure your event is special is perhaps best demonstrated by the fact that we have even created our own 'Dine Blend' house coffee. This superb coffee is offered with handmade 'Lauden' chocolates. Decaffeinated coffee & herbal teas are also on hand for your guests.

Children's Menu Options

This option is £40.00 + VAT per child.

This includes an activity pack, a soft drink of choice at the reception & up to 2 further soft drinks with the main meal. Children of 12 and under do not count toward the number of adult guests. We normally recommend that we provide a smaller and simpler version of your chosen menu. However, should you wish to offer your younger guests (12 and under) a specific menu, we have compiled these ideas:

Starters

Mini Yorkshire Puddings

Onion gravy

Plum Tomato Soup (v)

Mini herb dough balls

Summer Fruit Smoothie (v)

Cherry berry skewer

Vegetable Crudités (v)

Houmous & yoghurt dip

Cheesy Garlic Bread (v)

Salad of Oak Roasted Salmon
Crisp romaine salad, slow roasted vine tomatoes, asparagus tips creamy dill dressing

Mains

Mini Cumberland Sausage Ring

Mashed potatoes, garden peas, mini Heinz ketchup

Cheddar Cheese Beef Burger

Silver basket of french fries, mini Heinz ketchup

Free Range Breadcrumbed Chicken Fillets

Baked beans, basket of French fries, mini Heinz ketchup

Margherita Pizza (vg)

Tomato & rocket salad

Macaroni Cheese (v)

Bread sticks & herb salad

Butter Roasted Chicken Fillet

Buttered greens, homemade gravy

Desserts

Mini Sticky Toffee Pudding

Toffee sauce

Chocolate Brownie (gf)

Berry Coulis

Eton Mess (gf)

Layers of crumbled meringue, vanilla cream, berries, freeze dried raspberries

Naughty & Nice Skewers

Fruit Skewer & a Chocolate Brownie & Marshmallow skewer, Fruit Coulis Dip

White Chocolate & Raspberry Cheesecake

Raspberry coulis

Dine Party Buffet

This two-course buffet is designed for those who don't want a seated experience, but prefer to be free to mingle!

Available if you select the Cotton, Silk or Lace options: **C L S**
(Select 2 of your favourites & 2 side dishes)

Beef & Pork Meatballs
Rich tomato ragu sauce

Chicken Feijoada, Black Bean & Pepper Casserole
A warming South American casserole served with a lavash flatbread. A vegan option can also be offered for your guests

Slow-cooked Braised Shin of Beef, Oxtail & Timothy Taylor's Ale Hotpot

Mediterranean Vegetable Moussaka (v)

Classic Fish Pie

Lamb Tagine

Roasted Chicken Pie

Sides include:

Bejewelled cous cous, roasted/new/boulangere/fondant potatoes, Greek salad, green salad, sugar snap peas & edamame beans or heritage roasted carrots with orange butter (choose two options)

Desserts

10 Puddings per table (5 of each):

Lemon Posset & Salted Caramel Chocolate Slice

Coffee & Chocolates

Add a Late Night Treat!

Dine's Bacon Sandwich - crispy pancetta & tomato ragu

£7 + VAT per guest

Dine Summer Buffet

This is a beautifully presented buffet, styled on wooden boards and elegant china platters.

Available if you have selected the Lace or Silk options: **L S**

Chargrilled Chicken
Sweet chilli dressing

Roasted Rib Eye Roll of Yorkshire Beef
Dijon mayonnaise, micro watercress

Poached Salmon
Fennel coleslaw

Hot New Potatoes
Parmesan butter, micro basil

Salad of Plum Tomato, Feta, Cucumber & Black Olives (v)
Oregano dressing

Mixed Summer Leaf Salad
Raspberry vinaigrette

Warm Continental Breads

Raspberry & Ginger Friands
Sweet vanilla mascarpone & raspberry tuile
or

White Chocolate & Raspberry Cheesecake
White chocolate curls, freeze dried raspberry & a framboise spritz

Dine Blend Coffee & Chocolates

Please note that this menu is designed to be served predominantly cold

Barbecue Menu

This is a popular alternative to a seated meal, offering all the traditional favourites. Cooked in front of your guests & served with a selection of salads:

Available if you have selected the Silk or Lace options: **L S**

Cumberland Sausage
Balsamic onions

Chargrilled Fillet of Chicken in the following marinades:
Lemon & thyme, tikka masala, cajun spice

100% Angus Beef Burger
Cheese & jalapeño relish

New Potato Salad
Spring onions & crème fraîche

Pickled Cucumber Coleslaw
Toasted caraway seeds

Rocket & Sunblushed Tomato Salad
Parmesan shavings

Vegetarian Burgers & Sausages
Roasted tomato relish

Warm Selection of Focaccia & Soft Flourey Baps

Selection of Relishes and Sauces:
barbecue relish, smoky sauce, American & English mustards, ketchup

Barbecue items cooked freshly in front of you

Salads and relishes presented in our Summer Buffet

Chocolate Brownie
Mascarpone cream, chocolate twist

Dine Blend Coffee & Chocolates

The Grill

Once your guests have enjoyed drinks and nibbles, they can dine at leisure from our griddle stations and laden antipasti & salad buffet:

Available with our Lace option: **L**

Canapés on arrival
Choose 3 from our Canapé Menu

On the Grill
(choose from 3 options)
Lamb Roast, citrus labne
Osso Bucco
Rib Eye/ Sirloin / Fillet Steaks with sauces galore
Whole Chickens with garlic & rosemary

Sliders (choose from 2 styles)
Chopped Steak, Lamb & Feta, Pork & Tomato, Venison

On the Buffet
Roasted Vegetable Antipasti
New Potato Salad
Ciabattas & Flatbreads
Foraged Leaf Salad
Beets & Crumbled Feta
Couscous Salad with Lemon Oil & Pomegranate

'Chilled Out Puddings'
Coconut & Lime Rice Pudding
Gianduja Chocolate Hit
Berry Cocktail Laced with Raspberry & Chocolate Stoli

Dine Blend Coffee & Chocolates

Dine Sharing Menus

These menus are designed to offer a more relaxed food option for your celebrations. With options including bowl food, barbecues or grazing stations, these are the perfect solution for those looking for something less formal.

Grazing Stations

Available with our Lace option **L**
Based on a minimum of 80 adult guests

These Stations are built of Oak & Copper to present the food for your party.

Substantial Canapés with a Twist

All served from stations that your guests can choose from

Ham Hock & Cold Cuts

Piccalilli

Flatbreads & Pâtés (choose 2):

Beetroot & Quinoa (VG), Mushroom & Madeira (VG), Cream Cheese, Garlic & Herb (V), Chicken Liver Pâté with Brandy

Queen Scallops

On the shell, crushed peas, lemon oil

Soup Shots (choose 2)

Thai Style Broth with Enoki Mushrooms & Beansprouts (VG), Celeriac & White Truffle, Yorkshire Gazpacho, Game Consommé, Wild Mushroom, Butternut Squash & Coconut

Main Courses

Firm favourites, finished at live cooking stations in front of your guests (choose 2)

Pie Station

Delicious shortcrust pies offered with pan gravy, heritage carrots, creamy mash & stir fried greens

Pizza Station

Crisp pizzas loaded with a choice of toppings and presented with pea shoot & rocket salad and roasted vegetable antipasti

Curry Bar

Balti pans filled with a choice of chicken tikka masala, lamb aloo saag, cauliflower & butternut squash massaman. Served with pilau rice, poppadums & onion bhajis.

Noodle & Stir Fry Station

Oriental vegetable stir fry with a choice of chilli beef or sesame chicken served with noodles & spring rolls

Desserts (choose 1)

Ice Creams & Sorbets

Choose up to 4 of your favourites:
Double chocolate chip, chunky strawberry, rum & raisin, madagascar vanilla, mint chocolate chip, raspberry pavlova, lemon sorbet

Ice creams & sorbets are served into individual tubs with toppings of:
Freeze dried berries, chocolate soil, popping candy, raspberry coulis

Mini Summer Desserts

Choose 3 from:
Mini Eton mess, individual white chocolate & raspberry cheesecake, rich chocolate tart, mini lemon meringue pie, Bailey's tiramisu, lemon posset

Individual Winter Warmers

Choose 3 from:
Mini sticky toffee pudding, individual pear & blackberry crumble, mini treacle & banana tart, individual bread & butter pudding, vanilla crème brûlée

Herbal Infusions, Coffees & Teas

Dine Sharing Menus

Perfect for those occasions when you'd like a beautiful array of food delivered to each table for guests to share. The ideal way to ensure there's something for everyone.

Summer Sharing Menu

Available within our Silk option upwards
Based on a minimum of 80 adult guests



Canapés on arrival
3 Bites from our Canapé Menu

Sharing Platters for the table
(Select 3 of your favourites)

The Seafarer

Tartlet of smoked Whitby haddock,
mini prawn cocktails & slices of beetroot smoked
salmon

Roast Beef Platter

With potato salad, sunblushed tomatoes and a
horseradish cream

Yorkshire Ploughman's Platter

Ham hock terrine, mature cheddar,
Yorkshire blue,
apple Waldorf salad, baby pickled onion

Sea Trout & Samphire Platter

Whole fillets of sea trout, sea salt, asparagus &
samphire

The Kitchen Garden

Crudités of carrot celery and cherry tomato with
houmous & sour cream, individual roast peppers
filled with feta cheese, mini caramelised onion
and goats cheese tart & chargrilled asparagus

These cold options are presented on pressed
palm leaf platters served to tables of 10 guests
with leaf salad & hot new potatoes

Desserts

10 Puddings per table (5 of each):
**Lemon Posset &
Salted Caramel Chocolate Slice**

Coffee & Chocolates

Add a Late Night Treat

Dine's Bacon Sandwich

Crispy pancetta & tomato ragu
£7 + VAT per guest

Winter Sharing Menu

Available within our Silk option upwards
Based on a minimum of 80 adult guests



Canapés on arrival
3 Bites from our Canapé Menu

Sharing Platters for the table
(Select 2 of your favourites and a side dish)

Luxury Lasagne

with slow cooked beef & roast tomato

Beef & Pork Meatballs

Rich tomato ragu sauce

Chicken Feijoada, Black Bean & Pepper Casserole

A warming South American casserole served with
a lavash flatbread

Slow-cooked Braised Shin of Beef, Oxtail & Timothy Taylor's Ale Hotpot

Mediterranean Vegetable Moussaka (v)

Classic Fish Pie

Lamb Tagine

Roasted Chicken Pie

Sides include:

Bejewelled couscous, roasted/new/boulangere/
fondant potatoes, Greek salad,
green salad, sugar snap peas & edamame beans
or heritage roasted carrots with
orange butter

Desserts

10 Puddings per table (5 of each):
**Lemon Posset &
Salted Caramel Chocolate Slice**

Coffee & Chocolates

Add a Late Night Treat

Dine's Bacon Sandwich

Crispy pancetta & tomato ragu
£7 + VAT per guest

The Dine 'Tiers' Menu

Available when you select the Lace option with a £15 + VAT per guest supplement

These menus are designed to offer a completely new concept for your celebration. Dine has designed a 3-tier perspex display, which fits around a candelabra and which allows guests to enjoy a fantastic procession of foods, each themed in a particular way and presented in beautiful dishes.

These menus are striking and less formal than a three-course menu. The 'starter' will already be in position when your guests are seated; thereafter, the 'main' options will be brought out over the duration of the meal. Dessert will then be presented on the top tier.

The Dine 'Tiers' Menu - The Starters

Afternoon Tea

As guests are seated, the first tier of your perspex centrepiece will already be loaded with a range of finger sandwiches, black rye, soft white & granary. fillings include:

Honey Roast Ham

Grain mustard

Coronation Chicken

Rocket

Wensleydale

Plum chutney

Smoked Salmon

White radish & mascarpone

Rare Roast Beef

Creamed horseradish & watercress

Egg Mayonnaise

There will also be elegant bowls of:

Root Vegetable Crisps
Crunchy Crudités with
Houmous

Tapas

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Antipasti & Smoked Meats, to include some of the following:

Flame Roasted Sweet Peppers

Smoked paprika

Marinated Artichoke Hearts

Chilli oil

Smoked Chorizo & Serano Hams

Giant queen olives, fennel seed lomo

Warm Breads to include: Flatbreads, Tomato & Olive

Offered with salted butter, olive oil & balsamic vinegar

Italian

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Italian style Antipasti.

Mozzarella, layered with Beef Tomatoes

Sweet basil & lemon oil

Arancini

Balls of crispy risotto

Chargrilled Asparagus

Sunblushed Tomatoes

Parma Ham & Salami

Warm Breads to include: Focaccia & Mini Ciabatta

Offered with salted butter, olive oil & pesto

Indian

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Indian inspired treats to include;

Mini Poppadums

Sweet Potato Pakoras

Onion Bhajis

Toasted mustard seeds

Lightly Curried Cucumber Salad

Raita dressing

Individual Buttered Naans & Parathas

Pickles to include: Lime Chutney, Raita & Mango

Chinese

As guests are seated, the first tier of your perspex centrepiece will already be loaded with Chinese inspired treats to include

Vegetable Spring Rolls

Soy, honey & toasted black sesame sauce

Dim Sum Sui Mai

Sweet chilli dip

Crispy Prawn Wontons

Prawn Crackers

Fortune Cookies

(these can also be personalised)

Barbecued Spare Ribs

The Dine 'Tiers' Menu - The Mains

Once guests are seated, the Dine team will start to load the middle tier with a variety of fantastically presented items. Choose up to 4 from the lists below:

Afternoon Tea

**Smoked Salmon
Scotch Egg**

**Handmade Honey-
Glazed Sausage Roll**

Yorkshire Rarebit

Cold Pressed Ham Hock
Piccalilli

**Spinach & Toasted
Pinenut Salad**
Crumbled Yorkshire feta

**Free Range Individual
Yorkshire Blue & Spring
Onion Quiche**

Eggs Benedict

**Yorkshire Pudding with
Cold Carved Rare Beef**
Creamed horseradish &
landcress

Mini Pork Pies

Tapas

**Frittata with Sage & Crisp
Serrano Ham**

**Saffron Marinated
Monkfish**
White bean & truffle oil

Cajun Lemon Chicken
Oregano & crème fraîche

Piri Piri King Prawns
in tomato & chilli

**Smoked Whitby
Salt Cod Croquettes**
Aioli

**Uma Salada
Portuguesa**
Mixed green salad,
purple onions,
watercress, olives,
lemons & egg

**Chickpea & Smoked
Paprika Stew**

Italian

Soft Boiled Quails Eggs
Celery salt

Porcini Risotto
Truffle oil,
shavings of pecorino

Mini Meatballs
Spicy arabiatta sauce

Individual Lasagne
Purple basil

Fusilli
Cold pressed olive oil
roasted tomatoes

Rocket Salad
Seared peppered beef fillet
& parmesan

**Yellow & Red Plum Cherry
Tomatoes**
Bocconcini, lemon olive oil

Indian

Shami Kebab
Mango & cumin glaze

**Demitasse of
Mulligatawny Soup**
Toasted mustard seeds

Pilau Rice

Sag Aloo
Slow cooked potatoes with
baby leaf spinach
cracked coriander & chilli

Murgh Piazza
Medium chicken dish
melted onions, garlic,
red peppers & ginger
finished with coriander

Sada Bhat
Fluffy white long grained
steamed basmati rice
flavoured with fresh lime

Tomato Bharta
Charcoal grilled tomatoes,
puréed and infused with a
hint of spice, mustard oil &
dried chillies

Chinese

Sweet 'n' Sour Pork
Caramelised pineapple

Chinese Chicken Satay
Red & green peppers

Szechuan King Prawns
Sweet chilli

Crispy Chilli Beef
Barbecue hoisin

**Oriental Vegetable
Fu Yung**

Chinese Chicken Curry
Garlic & soy

Fried Rice

Boiled Rice

Crispy Seaweed



The Dine 'Tiers' Menu - The Desserts

Once all of your guests have had their fill of the dishes above, we will then offer fresh plates and add your choice of up to 3 of the following mouthwatering treats:

Afternoon Tea

Mini Fruit Tartlets

To include:
Lemon curd, blueberry & raspberry

Individual Meringues

Loaded with vanilla cream & raspberries

Mini Chocolate Pots

Individual Vanilla Crème Brûlée

Fingers of Fruit Cake

With Wensleydale

Mini Lemon Meringue Pies

Tapas

Crème Brûlée Catalan Style

(Crema catalana)

Tartlets of Rich Chocolate

Candied pistachios

Arroz Con Leche

Cinnamon & raisin rice pudding

Churros

Hot chocolate sauce

Olive Oil & Pistachio Cake

Lemon confit

Bunuelos

Spanish profiteroles

Quesos

Artisan cheese with quince & grape

Italian

Classic Tiramisu

Panna Cotta

Vanilla & pink peppercorn

Sfogliatella

Chocolate biscotti

Torte di Ricotta

Zuppa Inglese

Gelato

Pistachio & amaretti

Semifreddo

Sicilian lemon & raspberry

Indian

Cardamom Crème Brûlée

Mango Lassi

Kulfi

Shot of Cardamom & Bitter Chocolate Lassi

Badam Barfi

Almond fudge

Besan Laddoo

Almond & pistachio fritters

Rosewater Panna Cotta

Chinese

Chinese Toffee Apple Fritters

Hong Kong Egg Tarts

Banana Spring Rolls

Vanilla sugar

Chinese Coconut Buns

Hot raspberry sauce

Green Tea Crème Brûlée

Almond tuile

Sesame Fruit Fritters

Hot chocolate sauce

Nothing is too much trouble for our specialised event team here at Dine... let us know your requirements and we will deliver.

To progress your event, please contact us on
0345 450 4545

Evening Food Menus

We have a wide range of interesting and delicious menus to serve during the evening. These are a few of our most popular options, but we are happy to tailor a menu to suit you.

Hot Sandwiches

£7.00 + VAT per guest

A simple favourite for late parties.

(choose 2 of the following)

Dine's Bacon Sandwich
Crispy pancetta & tomato ragu
in a soft ciabatta roll

Warm Cheese & Tomato Croissant (v)

Paninis filled with Roasted Mediterranean Vegetables, Mozzarella & Pesto (v)

Or

Chicken & Chorizo

Jalapeno, Red Pepper & 3 Cheese melt

Hot Dog, Frenchie Mustard & Caramelised Onions
Also available with 'vegan hot dog' (vg)

Choice of Ketchup, Relishes & Mustards.

Please note this is served as a sandwich without china. Add Spicy Potato Wedges @ £2.50 + VAT per guest

Flair Sandwiches

£10.50 + VAT per guest

A favourite but with more trimmings!

Slow Roast Duck & Hoisin Wrap
Shredded Asian salad

'American' Hot Dog & Onions. Pretzel Roll
Shredded pickle, American mustard, Crispy Onions

Barbecue Sausage Sandwich
with BBQ sauce & Smoked Applewood Cheese (available as VG)

Spiced Chicken & Harissa Mayo Wrap
Slaw & lime dressing

Steak & Cheddar Slider
Maple Smoked Bacon, Pretzel Bun

Philly Steak Stack, Pretzel Roll
Shaved pastrami, smooth & silky cheese sauce, crispy onion & rocket

Crispy Haddock fillet in a pretzel bun
Rocket, tartare sauce & ketchup

Most Flair Sandwiches can be created for Vegan guests

Choice of Ketchup, Relishes & Mustards.
Please note this is served as a sandwich without china. Add Spicy Potato Wedges @ £2.50 + VAT per guest

Bistro Bites

£12.50 + VAT per guest

Smartly presented as fun items in 'take away' style packaging.

Truffled Cheesy Macaroni

Rocket leaves, parmesan & shaved truffle, Garlic baguette

Indian Take Away, Chicken Bhuna & Aloo Saag

Pilau rice, garlic & coriander naan

Thai cuisine, Thai Yellow Chicken Curry

Sticky jasmine rice & rice crackers

Barbeque Pulled Jack Fruit

Soft shell taco & Asian Slaw, Lime & coriander yoghurt

Choose one of the options or add an extra item @ £5.50 + vat.

Deli Pots

£12.50 + VAT per guest

Colourful & Stylish Pots offered to guests providing a full but lighter alternative!

Charcuterie Pot - Milano Salami, Pastrami, Smoked Chicken, toasted sesame & Beetroot houmous

Rocket, cherry tomato, pepper & Carrot sticks, Saffron Aioli

Vegetable Anti Pasti Pot- Sweet potato Falafel, Grilled Artichoke, Toasted Sesame & Beetroot houmous

Rocket, cherry tomato, pepper & Carrot sticks, Saffron Aioli

(available as a vegan option)

Wood Fired Pizza

£13.50 + VAT per guest

Offered to Guests on Wooden Boards – a firm evening favourite!

Toppings to include – Pepperoni, Meat Feast, Veggie Supreme, Chicken & Jalapeno.

Based on approximately 4 slices per guest.

Evening Cheeseboard & Cold Cuts Menu

£13.50 + VAT per guest

A round platter loaded with a selection of Cheeses:

Mature Brie, Yorkshire Cheddar, Crumbly Wensleydale

Water Biscuits & Warm Bread

This is also offered with a selection of Cured Hams, Baby Pickled Onions & Sunblushed Tomatoes

Roast Pork Buffet

£14.50 + VAT per guest

Slow Roast Pork, presented on a smart wooden board & carved by a Dine Chef

Sage Stuffing & Bramley Apple Sauce

Floured Baps

All evening food options must be purchased for at least the equivalent of the number of adult guests during the day. We strongly recommend that most options are purchased for 100% of the guests you anticipate being present at the time.

Contemporary Buffet

£15.50 + VAT per guest

Sandwich platter which includes a selection of the following:

Chargrilled Wrap with Chicken Tikka

Chargrilled Wrap with tomato Houmous, Red Pepper & Feta (v)

Chargrilled Wrap with Smoked Salmon & Cream Cheese

A selection of multi-seed & white mini rolls:

Baked Ham & Piccalilli

Mature Cheddar & Chive Mayonnaise (v)

Egg Mayonnaise with Watercress & Spring Onion (v)

Chicken Tikka

Sundried Tomato Houmous, Feta, Roast Pepper (v)

With a garnish of Vegetable Crisps & Spiralized Vegetables

A selection of the following savoury items:

Bites of Frittata with Feta and Olives (v)

Falafel Bites with Sweetcorn Dip (v)

Manhattan Chicken Strips

Patisserie items to include the following:

Carrot Cake

Chocolate Brownie



Artisan Buffet

£18.50 + VAT per guest

Sandwich platter including a selection of the following:

Chargrilled Wrap with Chicken Tikka

Chargrilled Wrap with Tomato Houmous, Red Pepper & Feta (v)

Chargrilled Wrap with Smoked Salmon & Cream Cheese

A selection of multi-seed & white mini rolls:

Baked Ham & Piccalilli

Mature Cheddar & Chive Mayonnaise (v)

Egg Mayonnaise with Watercress & Spring Onion (v)

Chicken Tikka

Sundried Tomato Houmous, Feta, Roast Pepper (v)

With a garnish of Vegetable Crisps & Spiralized Vegetables

Salad Pots to include the following:

Smoked Chicken Caesar Salad

Basil, Olive & Courgette (v)

A selection of the following savoury items:

Thai Prawn Cakes with Sweetcorn Mayonnaise

Mediterranean Skewers of Sundried Tomato, Baby Mozzarella & Olives (v)

Patisserie items to include the following:

Marshmallow & Fruit Rocky Road Bites

Chocolate Dipped Strawberries



Drinks Options

The drinks options below are flexible enough to offer guests anything from Bollinger Rosé for the toasts to a cocktail or bottle of lager on arrival, also allowing for a wide range of different wines. You may also want to add our flair barmen and cocktails to your reception.

Option 1

£26.50 + VAT per guest

Only available on off-peak dates

A glass of Pimms or bottle of lager for each guest during your drinks reception

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

Add a glass of sparkling wine for the toasts for £5.95 + vat & an additional reception drink for £4.95 + VAT

Option 2

£34.00 + VAT per guest

A choice of Pimms, sparkling wine or bottle of lager - serving 2 drinks to each guest

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

A glass of sparkling wine for the toasts

Option 3

£37.00 + VAT per guest

A choice of Pimms, sparkling white, rosé or bottle of lager - serving up to 2 glasses to each guest

Half a bottle of our house wines with dinner

4 bottles of mineral water for each table of 10 guests

A glass of champagne for the toasts



Option 4

£41.00 + VAT per guest

A choice of Pimms, sparkling white, rosé or bottle of lager - serving up to 3 glasses to each guest

Half a bottle of your chosen wine with dinner

4 bottles of mineral water for each table of 10 guests

A glass of champagne for the toasts

Wine Choices for Option 4

White Principato Pinot Grigio
Cape Heights Chardonnay
Artesa White Rioja

Red Vega Piedra Rioja
Soldier's Block Langhorne Creek Shiraz
Conviviale Montepulciano d'Abruzzo

Option 5

£54.00 + VAT per guest

A choice of mojitos, champagne or bottles of San Miguel or Corona - serving up to 3 glasses to each guest

Half a bottle of your chosen wine with dinner

4 bottles of mineral water for each table of 10 guests

A glass of Champagne Mandois Rose Grande Reserve for the toasts

Wine Choices for Option 5

White Pasquiers Sauvignon Vermentino Pays d'Or
Cloud Factory Marlborough Sauvignon Blanc
Viognier Pinot Gris

Red Nieto Malbec
Les Volets Pinot Noir
Boutinot Cotes du Rhone Villages



"Dine were exceptional in the service they provided at our wedding. It was stunning.

From the small things that not everyone notices, through to the big things that can make or break the day.... Dine had everything in hand and made sure the day ran smoothly.

Not only were they exceptional on the day but in the planning stages too... it is easy to miss things even for those that are super organised, but Dine made sure that we were on track to have the most perfect day"



dine



Enquire today about holding your celebration in The Garden Room Cafe Restaurant. Available to hire exclusively, it is perfect for smaller or more informal celebrations.

Please ask your Event Manager for more information.





Dine Details

Just a few of the finishing touches that are available to give your event that special touch. Simply speak to your Dine Event Manager & we can take care of everything, from 'Concept to Completion'

Flowers

Our florists will create the perfect look to complement your chosen scheme

Entertainment

Imagine your guests being greeted with a Jazz Trio or dazzled by Fire Eaters; your Dine Event Manager can organise all of the entertainment, from our excellent DJ to your choice of bands

Audio-visual

We can organise any elements that you require, from a projector to aid the speeches, to a simple PA system to make sure your voice will be heard

Brightly Coloured Glassware

To add another dimension to your table setting

Glass or Ceramic Charger Plates

Will make tables look spectacular

Glass Nightlights

Add a feeling of intimacy to larger tables, especially when night falls

Table Linen

Some menu options include tailored "floor length" round tablecloths that hang to the floor to give that elegant feel and look; others include square cut linen. Your Event Manager will also happily advise on the many other options regarding linen, from simple coloured cloths with matching napkins, to custom made table runners or lace napkins to perfect your chosen theme

Wedding Cakes of Chocolate or Cheese

We can design and deliver your dream confection

Wedding Stationery

From the elegant to the contemporary and everything in between, ask us to create your perfect set of stationery, to include save the date cards, invitations, placecards, menus, table numbers or names and table plans

Lighting & Theming

We can organise anything from simple and elegant nightlights to hi-tech, computer-controlled lighting. Our teams have even created themed spaces, complete with waterfalls and rainforests

Committed foodies should also take a look at our 'Dine Collection' menus: www.dine.co.uk/dinebook

To see how we could make your event special visit: www.dine.co.uk/dinevideo





Forget Me Not

Important Notes:

Naturally, every event is different, and we are happy to offer additional services accordingly. The table below should give you some idea as to what additional costs may apply:

	Events at The Mansion Rise Hall Howsham Hall	Events at Sefton Park Palm House	All other locations
Hire of Mobile Kitchen Units	-	From £650 + VAT	From £6 + vat per guest (depending on menu selection)
Transport Costs including Delivery & Collection of standard equipment	-		Please ask your Event Manager

These costs apply to events based on a minimum of 80 adult guests. This is the minimum number that will be catered and charged for. Children are costed and charged separately to this minimum. All prices are subject to VAT at the prevailing rate.

Events up to	30 th Sept 2026	30 th Sept 2027
Level 1 - Paper (off-peak only)	£70 + VAT	£73 + VAT
Level 2 - Cotton	£80 + VAT	£83 + VAT
Level 3 - Silk	£90 + VAT	£93 + VAT
Level 4 - Lace	£100 + VAT	£103 + VAT
Drinks Options *estimated only - based on past government duty increases	allow an extra £2 + VAT on all packages	allow an extra £2 + VAT on all packages

Prices valid for events up to and including 30th September 2025.

Drinks options, canapés & evening food must be purchased for all adult daytime guests. We do not offer corkage at our venues. Dine will provide all of the food and drink for your event.

Off-Peak Dates:

You will hear different venues referring to "off-peak" from time to time, but not everyone uses the same definition. Having an event outside of the busiest months can be a great way to get the venue you want but also save you money.

Dine define "off-peak" as:

1. Any day other than a Friday, Saturday, Sunday or a Bank Holiday
2. Any day other than a Bank Holiday but including Fridays, Saturdays or Sundays in October, November, January, February, March & April

For bank holiday dates & Christmas Eve/New Year's Eve, there will be a staffing supplement of £460 + VAT charged. Strict limited availability for New Year's Eve & Christmas Dates which will carry significant price increases. We are closed on Christmas Day.

Once you have selected your preferred options, your Dine Event Manager will be happy to provide a quote for you.

How to Book

Booking your event with Dine is simple - here's a quick step by step overview:

1. **Book a viewing** at your chosen venue or request an appointment to chat through ideas for your event. After this, we usually send you a confirmed quote for everything we discussed at our meeting.

2. **Confirm your date** and that you wish to confirm your event with Dine. At this point, we'll send you a deposit invoice and our Terms & Conditions to sign & return.

3. **You're booked!** Once the above is all complete, your event is confirmed and in our diary. Your Event Manager will then work with you over the coming months to ensure that you have everything you need.

4. **Planning meeting.** We usually arrange this 6-9 months before your wedding (less for other/smaller events). At this meeting, we can discuss menus, suppliers, timings and all the other details of your event.

5. **Personal menu tasting** (if required/desired). This is included with our compliments for clients who book the Lace option. Clients who book the Silk* option are able to book a menu tasting for £180.00 plus VAT - we usually hold them on a Tuesday - Thursday during off peak months, in the afternoon at The Mansion in Leeds. *Tastings are not available for certain menus.

6. **Invoices.** We usually issue a deposit invoice to confirm your event; then 2 months before, we ask for 50% of the total, with the final 50% due 2 weeks before. A payment of £4000 + VAT is required 6 months prior for venues with bedrooms.

7. **Final details.** Two weeks before your event, you'll have confirmed your final guest numbers and dietary requirements, with seating plan where appropriate.

It goes without saying that we want your planning experience with us to be as enjoyable and easy as possible. Naturally the above is a guideline as to how most bookings proceed, so if your requirements or timeframe are a little different we will of course adapt accordingly!

**In the case of allergies, we do not guarantee that any item will be free of any specified allergens. Dine and its associated operating companies will never offer an undertaking that anything served will be free of any allergen. Please do not rely on any information, verbal or otherwise, to the contrary.*

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Part of the Dine Group
making every event special since 1998

